

## Saint Preignan

# Cabernet Sauvignon

In 1908 Louis Calas bought 3 hectares of vines and a winegrower's house in Pouzolles, to install his son, also called Louis. This was the first generation of winemakers. 100 years later, the 5<sup>th</sup> and soon the 6<sup>th</sup> generation of the family is taking care of the destiny of the family patrimony (100 ha now) with the same dedication as their ancestors. The Castel of Saint Preignan exists for approximately 12 centuries; it was for a long time the property from the bishops of Bézier. It was bought by the family in 2005 and now Philippe and Pierre Pastor, the 5<sup>th</sup> generation is using the House to produce their wine. The Castel was built on an old swamp, so the soil is filled with 10m of blue Clay. This allows the roots to dive and find some water when it is the drought everywhere else.



  
SAINT PREIGNAN

*Cabernet*

PAYS D'O.C.  
INDICATION D'ORIGINE PROTÉGÉE



**Appellation:** IGP Pays d'Oc

**Grape Variety:** 100% Cabernet Sauvignon

**Soil Type:** Clay & Limestone

**Alcohol Content:** 12,5°

**Wine Making:** Total destemming followed by maceration for 15 to 20 days. During the daily pumping over, the tasting allows us to judge the evolution of the structure and richness of the wine. Temperature control is decisive to keep the freshness at the tasting.

**Tasting Notes:** Beautiful ruby color with purplish reflections, the nose is very expressive with notes of cacao and spices such as cinnamon.

The mouth is dense and fleshy; we will find liquorice and jammy fruit aromas.

**Food Pairing:** Cabernet Sauvignon will go very well with powerful dishes such as game.